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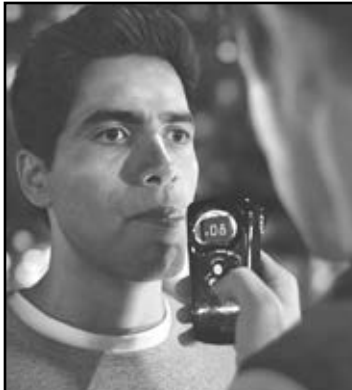
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# BEER BEAT

*The latest news in  
brews and brewing*

BY AMY SCHNEIDER  
AND ALEX V. CIPOLLE



HOPS AT AGRARIAN ALES

PHOTO BY TODD COOPER

Let's face it, we all have a little Homer Simpson in us, and sometimes leaving the house to replenish the beer supply is just too much. Enter **ManCave Brewing Company**: "Give us a call and we'll deliver your beer," co-owner Brandon Woodruff says. As of early June, ManCave officially has its license to do same-day home deliveries through OLCC's **Malt Beverage Delivery Privilege** program. ManCave will now deliver six packs, 12 packs and growlers within a 2-mile radius of the brewery (540 Fillmore St. in Eugene). "No one else is doing it," Woodruff says of the local brew scene. See [mancavebrewingcompany.com](http://mancavebrewingcompany.com) for details.

**Elk Horn Brewery** has expanded from a 7-barrel to a 20-barrel brewing system "because we couldn't keep up," co-owner Colleen Sheehan says. Sheehan adds that the brewery will have its liquor license July 1. "We're buying all the rare whiskeys we can find in Oregon," Sheehan says. Elk Horn is gearing up to get their brews in cans as well. "We'll be canning by football season," Sheehan says.

**Happy Birthday to The Bier Stein!** The formidable beer hall turns 10 years old on July 6. The Bier Stein has come a long way from its old pad on 11th Ave., where it only had 10 taps. Now it hosts up to 25-plus rotating taps (at the current location, 1591 Willamette St.) plus what must be thousands of bottled options. The Bier Stein writes: "Since we were the first place to serve Ninkasi's Total Domination, Oakshire's (then Willamette Brewing Company) Watershed IPA and Hop Valley's Alphadelic (then Alphaholic) IPA, we will be tapping kegs of those (note: not from those first batches) and charging our old school price of \$3.50/pint (those pints are now half-liters, 16.9 oz)." Other unusual goodies will be tapped for tasting as well, including an Agrarian-Bier Stein collaboration — "Decadence," a Belgian-style golden strong ale.

Nature lovers and beer drinkers unite! This April, Oregon Wild announced the creation of the **Oregon Brewshed® Alliance**. It's a partnership between brewers and conservationists intent on preserving clean water and habitat. According to Oregon Wild, "brewshed®" refers to "the watersheds that brewers and breweries source for their water" to make craft beer — good for Oregon and good for beer. Local breweries participating include Claim 52 Brewing, Elk Horn Brewery, Ninkasi Brewing and Falling Sky Brewing.

In other beer and nature news, **Falling Sky Brewing** partnered with **Friends of Trees** in April and donated \$1 towards planting a tree for every sale of its Tree Line Pale

Ale. Tree Line is sold out, says Falling Sky co-owner Rob Cohen, and sales raised more than \$1,000 for the nonprofit. Now, Cohen says, Falling Sky is launching its Springer's Summer Ale, named after spring Chinook salmon — for each pint sold, Falling Sky will donate \$1 in support of the Western Environmental Law Center's work toward protecting salmon.

Don't forget to vote: **The Hammered Lamb**, which opens downtown in August, is hosting **I'd Tap That: Back Alley Brewfest** — a sort of crowd-sourced tap event to help the pub choose what to put on tap. Expect to see local brews from Hop Valley, Oakshire and Plank Town and wild cards from Columbia, Bigfoot and Point Break distributors. The Brewfest is free entry and runs 1



THE BIER STEIN OWNERS  
KRISTINA MEASELLS AND  
CHIP HARDY

PHOTO BY TODD COOPER

to 5 pm Saturday, July 18, at 150 W. Broadway Alley.

Invest locally. As of January 2015, Coburg farmhouse brewery **Agrarian Ales** started selling shares thanks to the state's new **Community Public Offerings** tool pushed through by **Hatch Oregon**, "a brand new economic engine for growing community capital." Oregon residents can buy shares of Agrarian Ales for a minimum of \$100 and a maximum of \$2,500. "We've raised about \$65,000 so far," Agrarian manager Todd Perlmeter says. "I think we're going to cut it off at \$90,000." Perlmeter says the money is going towards new bathrooms and hop field expansions. "We're just about to finish up our first-ever bathrooms out here, which is very exciting for us," Perlmeter says, laughing. "We're moving to become a

true estate brewery." Agrarian joins nine other small Oregon businesses under the Hatch Oregon umbrella, including Red Wagon Creamery. Visit [agales.com](http://agales.com).

Colby Phillips, co-owner of the new taphouse **beergarden.** on 6th Avenue, says to keep an eye out for its official grand opening — follow beergarden's Facebook page for updates. Phillips adds that a full-out Oktoberfest at beergarden. is in the works. "We'll be doing that for the entire duration of the actual Oktoberfest," he says, which runs Sept. 19 through Oct. 4.

Think of it as a beer scavenger hunt: The **Eugene Ale Trail**, launched last year by visitor center Eugene Cascades & Coast, is an ongoing program offering prizes to beer lovers who visit eight of 11 participating breweries in the Eugene-Springfield area. The program has a printable "passport" online, and once you collect eight stamps in your passport, turn it in for a free amber growler. Bonus points for visiting Brewers Union Local 180 in Oakridge. Check out the Ale Trail at [eugene Cascades Coast.org](http://eugene Cascades Coast.org).

Up the river: **McKenzie River Inn** in Vida plans to open a brewery onsite. Owner Bert de Klerk has applied for a brewpub license, but planning for the brewery is in its very early stages.

From Salem to Rachel Maddow and back again: Earlier this year, Salem's **Gilgamesh Brewing** released **Hoot Attack**, an India session ale, or as the brewery puts it — "a drinkable reminder of the owl attacks that occur in Salem's Bush Park. The light body and bright hop flavors pair nicely with a mangled scalp and tired legs." Back in February, MSNBC's *The Rachel Maddow Show* picked up on the spate of owl attacks, and Maddow jokingly presented yellow warning signs with symbols of an owl swooping down on a pedestrian and suggested Oregon's capital city should hang them up. Salem did just that, and now you can see that same image on the Hoot Attack label. The **First National Tap House** will start serving the brew in August.

New Kid on the Block: A new brewery, **ColdFire Brewing**, will be operating at 263 Mill St. by the end of October. The brainchild of brothers Stephen and Dan Hughes, ColdFire's press release says its "initial beers will seek to build upon and refine European brewing tradition while adding a touch of Northwest personality." Expect IPAs, stouts and "German and Belgian favorites like bock, kolsch, dunkelweisse and saison." Bryan Taylor, brand director for ColdFire, tells *EW* that it was important for the brewery to be in a neighborhood. "It's currently a warehouse," Taylor says of the space. "We'll start at 263 Mill and then hopefully expand into a larger tasting room." Dan Hughes is the manager of SacredHeart Medical Center at RiverBend Hospital's sterile processing department. Stephen Hughes, currently a medical lab scientist for PeaceHealth Labs, will be head brewer. Stephen Hughes has done some guest brew spots at Agrarian, Sam Bond's Brewing and 10 Barrel Brewing in Bend. "He's been honing his own craft to the point that he's sort of a perfectionist," Taylor says.

In early July, **The Barn Light** opens a second bar and cafe in the Northwest Community Credit Union building at 545 E. 8th Ave., across the street from Sam Bond's Brewing Co. in the Foundry building. Owners Thomas Pettus-Czar and Mark Sheppard say they want to help strengthen the connection between campus and downtown in the new location. They were drawn to "the future of that area," pointing out new developments such as Whole Foods. While it will keep the same name, Pettus-Czar says, the new space will be smaller and cozier and have a different ambiance. "It's not going to be this sort of rustic, industrial aesthetic, but more of a brighter, cleaner, more modern sort of space," he says. Sheppard adds, "With huge south-facing windows. So there's tons and tons of light streaming in."

The free 2nd annual **Westside Warehouse District Summer Block Party** runs 2 to 10 pm Saturday, July 19, at 560 Commercial St., featuring **Viking Braggot Company** and **Claim 52**, joined by local wineries, food carts and live music.





YACHATS BREWING OWNER NATHAN BERNARD AND HEAD BREWER CHARLIE VAN METER

PHOTO BY ALEX V. CIPOLLE

# BREW IF BY SEA

*Yachats Brewing creates a community hub on the central Oregon Coast* BY ALEX V. CIPOLLE

Nathan Bernard strolls through the third-story lookout and swings open the door. Salty breezes from the sea float over the tiny town of Yachats and up to the rooftop. Bernard steps out to the middle of the flat roof, built into the side of a cliff.

“This is where the tap house will eventually be,” he says, motioning to the open air and pointing to where a bar and wood-fired oven will sit. Thirty feet below, Hwy. 101 passes through the sleepy downtown, past antique shops and the Green Salmon café, winding by the ground floor of Yachats Brewing, where the tap house currently sits below.

Bernard wants to capture that wild salty air in a pint glass.

A carpenter by trade, he opened Yachats Brewing in 2012. It houses not only a brewery and tap house, but also a little indoor farmers market and café, as well as a garden store. While the company is entering its third summer,

Bernard says, “The brewery is just now launching.”

Patrons can currently get a pint of the CDA, or Coastal Dark Ale, a hoppy lighter-bodied ale, and the Perpetua Pale Ale, what Bernard describes as “super crisp” session beer.

“It’s an emerging scene,” Bernard says of coastal brewing.

The Portland native relocated his family and business to Yachats in 2005 after visiting the town. “It’s paradise,” he says. The Bernard family now lives on a 5-acre farm along the Yachats River, where Bernard grows hops and he and his wife Cicely Bernard run Perpetua Design & Build, a permaculture company.

After settling in town, Bernard observed a community with an abundance of food and culture, but no central hub. “It needed a place for it to come together and interact,” he says. “There were not many places that had beer culture” in Yachats.

So Bernard spun his love of good wood, good food and good beer into a hub of social activity and exchange. The

building was formerly the site of a bank, but Bernard put his sustainable ethos and carpentry skills to work, creating a glowing ode to timber, a cozy tap house market with soaring beamed ceilings, skylights and a spiral staircase.

The majority of the wood, he says, was reclaimed from Portland’s Brooklyn Roundhouse for servicing automobiles, which was demolished in 2012. The cabinet wood was sourced from the nearby Big Creek site purchased by The Nature Conservancy, which cleared it of young alder trees to make way for an Oregon silverspot butterfly sanctuary.

“There’s hardly a thing in here without a story,” Bernard says as he overlooks the tap house from an office nook at the top of the spiral stairs.

And while he notes that he’s an amateur brewer, he tapped his friends, the Charlies — Charles Porter of Hood River’s Logsdon Farmhouse Ales is the consulting brewmaster, and Charlie Van Meter, formerly of Logsdon and Portland’s Sasquatch Brewing, is the head brewer.

“We all love the Northwest classics,” Van Meter says, noting that Yachats Brewing will also brew lagers and farmhouse saisons. “It takes time to develop these programs, but we’ll get there.”

Van Meter and Bernard say they are looking to their coastal peers to the north, de Garde Brewing in Tillamook, for using wild yeasts, or spontaneous fermentation.

The beers will capture the flavor of the coastal winds and “the kind of wild yeast that exists on the coast,” Bernard says. “The taste is a reflection of the place.”

That place is also a reflection of the community. Yachats City Councilor Max Glenn sits on a bar stool in front of a row of taps featuring sours and some batches from other seaside breweries, like Wolf Tree Brewery just a stone’s throw north in Seal Rock. He’s sipping an “awesome” Perpetua Pale Ale.

“I made the first purchase in this place,” Glenn says with pride. The purchase was a \$13 rake from the Bernards’ 5-year-old son. Since then, he comes to Yachats Brewing “not quite every day, but just about.”

Glenn notes that the brewery and market have changed the town in two ways. “It’s a gathering place,” he says. And, “It’s an outlet for people who believe in organic production and food stuffs.”

He motions to the food counter where a cooler is packed with kimchi, krauts and other pickled accouterments. A chalkboard menu boasts smoked wild-caught salmon in a morel mushroom alfredo sauce, and piles of fresh garlic, onions and other produce spill out of wooden shelves and baskets.

“We’re designing a community hub,” Bernard says. “There’s a lot of contributions we can make in the community that aren’t measured in dollars and dimes.”

The third-floor construction of that hub, where the tap house will relocate 30 feet up, will begin in the summer of 2016. Eventually, Bernard also hopes to build a “coolship,” or an open fermentation vessel that captures that salty wild yeast.

“Our greatest goal is to be a reflection of the place that is Yachats,” he says.

For more information, visit [yachatsbrewing.com](http://yachatsbrewing.com).

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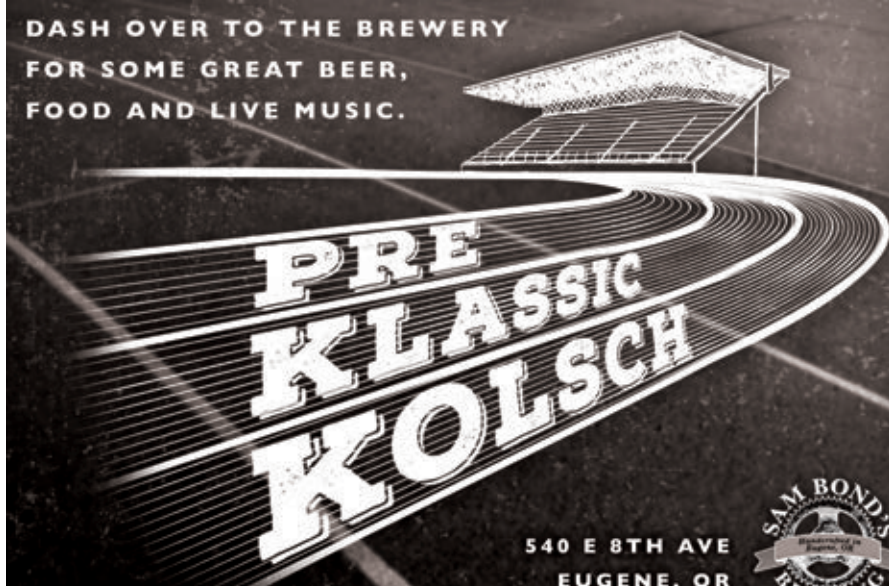
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# GROWL IT OUT

*Growler Underground celebrates one year of filling up downtown Springfield* BY WILLIAM KENNEDY



OWNER DAVID PLATT  
MANS THE TAPS AT  
GROWLER UNDERGROUND

PHOTO BY TODD COOPER

Downtown Eugene isn't the only urban core in the area experiencing a revival — downtown Springfield is undergoing a resurgence as well.

"I've been a craft beer aficionado for a long time," says David Platt, owner and founder of Growler Underground located at 521 Main St.

"I was watching what was happening downtown," Platt adds. "With both downtown [Springfield] on the rise and this sort of business on the rise, I thought the two would work well together."

Open since June 2014, Platt says Growler Underground is a pub and growler fill station. "We have food," Platt continues, "and we concentrate on having a smaller menu of really high-quality food."

"We make everything in-house," Platt explains, such as the delicious Bahn Mi Slider (spicy Vietnamese shredded pork, house honey ginger shredded pork, do chua and pickled jalepeño).

"We also allow you to bring in outside food," Platt says, but the business is about beer. "The idea is to be a place where people want to come and hang out, to be a focal point for the neighborhood, focused on the beer and beverages."

Growler Underground also serves wine, kombucha, ciders and a rotating soda selection.

"Our goal in our beer selection is to have a wide selection, but also to have things that are a little more unique or a little more difficult to find," such as brews from Uinta Brewing out of Salt Lake City, Utah.

"Filling a growler is better than getting bottles for a lot of reasons," Platt explains. "Growlers are 64-ounce jugs. You can get one from us or bring in your own."

Platt says it can sometimes be more expensive to buy beer in a growler, but you get to sample flavors and converse with a beer expert, and using a growler is also greener. Growler Underground offers one free growler with a fill-up in order to make choosing a growler more economical.

"You're reusing the same bottle over and over again," Platt says. "Even if you're recycling — that takes a lot of energy."

"Once [the growler] is sealed you have about a week to drink it," Platt says. "Once you open it, it's recommended you drink it in a couple days." Platt says he also feels there's a flavor advantage to letting beer age awhile in an open growler.

"If you think about a bottle of wine, the flavor changes," Platt points out. "It doesn't necessarily get worse. You get a whole lot more of the floral aromas from the hops," he adds, referencing the changes that can occur to an IPA in a growler.

*Growler Underground is open Monday through Thursday 11 am to 10 pm, Friday and Saturday 11 am to midnight and Sunday noon to 8 pm. For more information and a complete menu, check out Growler Underground on Facebook.*

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# WALKING FOR BEER

*Beers Made by Walking joins nature with brewing* BY AMY SCHNEIDER

**T**ake a stroll, brew a beer: That's the concept behind Beers Made by Walking, a program that uses the beauty of nature to inspire new brews in states around the country.

McKenzie River Trust (MRT) teamed with Beers Made by Walking for the first time to put on three free, guided nature walks in and around Eugene this summer, each open to the public and featuring local breweries that will use plants observed along the walk to craft new beers.

The next Beers Made by Walking stroll takes place on July 30.

Brewers, nature lovers and botany experts alike explored the Berggren Watershed Conservation Area on June 4 in the first of the walks, checking out nettles, elderberry, hazelnuts and more. MRT acquired the 92-acre site along the Lower McKenzie River in 2010.

"We primarily like to focus on native plants, but we also look at nonnative plants brought here for their botanical uses," says Jules Abbott, membership and

outreach coordinator for MRT. "Oftentimes you can help an area if you're taking out things that could potentially be invasive."

Abbott, who helped lead the walk, says that each of the three sites exhibits unique botanical and topographical features. "Each site has its own personality, just like brewers have their own personalities, so each brew that's inspired by the landscape will have its own special flavor," she says.

The connection between wild flora and beer is a long-standing one, Abbott says, adding that the hikes are a great way to experience natural areas in the context of craft brewing. "Brews themselves are a living beverage," she says.

On the June 4 walk, hikers observed native blackberry and Oregon grape, both potential ingredients for brewers from Claim 52 Brewing, Elk Horn, Falling Sky and Viking Braggot, all of whom attended the walk. Abbott named clover, lemon balm, milk thistle and cattail as nonnative plants that could make tasty beers.

Joe Buppert, a brewer with Claim 52 Brewing, says that he's participated in Beers Made by Walking in Portland, but this is the first time he's had the opportunity to take part in a Eugene walk. "We always think there's a lot more meaning behind beer than just how it's produced," he says. "There's a story behind all the ingredients."

Although his nature-inspired brew is top secret until November, Buppert says it will "definitely involve some of the native flora, maybe something herbaceous or fruity."

The June 27 walk has passed, but on July 30, MRT will team with WildCraft Cider Works, Old Growth Ales and Plank Town Brewing for a hike at Hagens' Confluence Farms on Ferguson Creek.

Brewer John Crane from Plank Town Brewing says that he's ready for the hike. "For one thing, it's a day out in nature — I'm always up for that," he says. "The idea of foraging for your food is really cool."

Crane says Plank Town used wild hops in a beer the brewery crafted last year, adding that Plank Town tries to use local ingredients whenever possible.

On Nov. 5, brewers will unveil their nature-inspired beers at The Bier Stein, with a portion of the proceeds going toward MRT.

*The next Beers Made by Walking event runs 6 to 8 pm Thursday, July 30, at Hagens' Confluence Farms in Junction City. Free, but space is limited; pre-register at [mckenzie river.org](http://mckenzie river.org).*

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# HOP TO IT

Oregon researchers seek to produce new varieties of hops *BY AMY SCHNEIDER*

In 1981, when Philomath hops purveyor David Wills first started tinkering with home brewing, “microbrew” was a burgeoning term, and not all that familiar to Oregonian ears.

The hops available to home brewers at that time were “really ugly,” Wills says. “I thought hops were supposed to be brown, and it wasn’t until I visited the USDA Hop Research Farm that I realized hops are actually green.”

Hops are plants with cone-shaped flowers that give beer its bitter, citrusy zing — IPAs are chockfull of them. And they’re kind of a big deal here: Oregon produced 8.2 million pounds of hops from 5,410 acres in 2014, according to the Oregon Hop Commission.

One of the most popular variety of hops, Cascade, was bred in the 1950s at the USDA Hop Research Farm based at Oregon State University, and that program is still going strong in conjunction with OSU’s Hops Breeding Program. The next big hop variety might just come out of Oregon.

“What we’re doing is developing new aroma hop varieties that are acceptable to the craft-brewing industry and adapted to Oregon growing climate conditions,” explains Shaun Townsend, who leads the Hops Breeding Program.

The craft beer industry in Oregon is focused on aroma hops, Townsend says, because those hops play a big role in creating a unique taste or smell. “That’s the palette they paint with,” he says. “What I’m trying to do is give more colors to paint with, trying to broaden the flavors and aromas.”

Wills, who buys hops from growers around the state and sells them to home brewers and home fermenting centers, offers 17 varieties of hops on his Freshops website. Each has its own distinct genetic makeup and flavor profile.

“In ’82, there wasn’t near the varieties that are available now,” Wills says. “There were maybe seven or eight varieties, and it was pretty limited.”

Now, private companies such as the Select Botanicals Group and Hops Breeding Company based in Washington state breed hops that exhibit characteristics appealing to commercial and home brewers alike.

Wills says one of his favorites is the Mosaic hop, a 2012 release that exhibits floral, tropical and earthy characteristics. He also mentions the Simcoe hop, released in 2000 with an “intense pine aroma,” according to his description.

Townsend says results from OSU’s Hops Breeding Program are still five to six years away, but the program has identified a genotype that brewers have enjoyed in test brews. It’s not named yet, but “there’s a lot of excitement about it,” Townsend says. “It grows well in Oregon, so we’re happy about that, and it does well in ales and lagers.”

In the meantime, you can buy one or all of Wills’ 17 varieties of hops at Freshops in Philomath, or visit [freshops.com](http://freshops.com) to order online.



OSU HOP BREEDER SHAUN TOWNSEND PREPARES TO DRY HOPS IN CORVALLIS

PHOTO BY LYNN KETCHUM OF OREGON STATE UNIVERSITY

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